



CALIFORNIA GROWN CERTIFIED ANGUS BEEF®



Harris Ranch is unique because no other fed beef processor can make our exclusive California grown claim – which consumers tell us is important to them. For over 50 years Harris Ranch has produced premium beef and are proud to also offer Certified Angus Beef® raised to our same legendary

standards. We are the only company that controls all aspects of production – from where and how our cattle are raised through feeding, processing and distribution. Our beef cattle spend 70 – 80% of the time grazing on western ranches. We then feed them a grain-based diet for about 120 days to add flavor and tenderness to the beef. Our story and the strength of our brand is unparalleled in our industry today.

- *California grown, fed and processed*
- *Cattle are grass raised – grain finished*
- *Our Certified Angus Beef® is the upper 2/3 of the USDA choice grade offering superior quality – along with many other attributes*
- *Temple Grandin approved livestock welfare practices include shaded pens and sprinklers to reduce dust and cool cattle*
- *Antibiotics never fed to cattle and only used to treat cattle that require medical attention*
- *Cattle feed tested for pesticide residues*
- *California grown by ranching families committed to animal welfare*
- *Harris Ranch uses IMI Global, an independent third party, to verify our compliance with the Beef Quality Assurance program and its animal care requirements*